

# CREAMY AVOCADO PESTO ZUCCHINI NOODLE PASTA



## SAUCE INGREDIENTS

- 2 ripe avocados
- 1 cup fresh basil leaves
- 3 cloves garlic
- ¼ cup pine nuts
- 2 Tbsp lemon juice
- ½ tsp. sea salt
- 3 Tbsp olive oil
- Cracked black pepper, to taste

## PASTA INGREDIENTS

- 6 large zucchini, spiralized
- 1 Tbsp olive oil
- 10 oz Cherry tomatoes, quartered

## INSTRUCTIONS

1. Spiralize your zucchini and set aside on paper towels so that any excess water is soaked up.
2. In a food processor, add avocados, basil leaves, garlic, pine nuts, lemon juice and sea salt and pulse until finely chopped. Then with the motor still running, add olive oil in a slow stream until emulsified and creamy.
3. Drizzle olive oil in a large skillet over medium high heat then add zucchini noodles and cherry tomatoes, cooking for about 1 to 2 minutes until tender.
4. Add zucchini noodles to a large bowl and toss with avocado pesto. Season with cracked pepper and a little Parmesan, serve and enjoy!

Add grilled chicken or shrimp to make this pasta even better!

Recipe compliments of  


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